

AMENDMENTS TO THE CLAIMS

1. (currently amended) A liquid food composition in the form of a suspension of particles of foodstuff in a carrier liquid,

wherein the particles of foodstuff have a mean particle size of less than 100 micrometres and a monomodal particle size distribution whereby the d[0.5] value is less than 100 micrometres and the d[0.9] value is less than 300 micrometres,

wherein said composition has a solids content of from 15% to 55% (w/w), and

wherein said composition is not a sugar-in-oil suspension or a nut paste or a nut butter, and

wherein said composition has an adhesiveness, measured by the collet adhesion test, of greater than 85%.

2. (original) A liquid food composition according to claim 1 wherein the carrier liquid is an oil.

3. (previously presented) A liquid food composition according to claim 1 or claim 2 which is selected from stimulant suspensions, isotonic/energy drinks, recovery/jet lag cure drinks), sauces selected from curry, garlic, bechamel, tomato, cheese, butter, gravy, chocolate, vanilla and lemon sauces), glazes, bread improver compositions, bouillons, marinades and custards, yield improvers, phosphate suspensions, functional protein suspensions, coating suspensions, preservatives, colouring agents and colouring systems, and batters.

4. (currently amended) A coating composition for coating a food items, the coating composition being in the form of a suspension of particles in a carrier oil; the particles having a mean particle size of less than 100 micrometres and a monomodal particle size distribution whereby the d[0.5] value is less than 100 micrometres and the d[0.9] value is less than 300 micrometres, wherein said composition has a solids content of from 15% to 55% (w/w), wherein said composition contains a free-flow enhancing agent, and wherein said composition has an adhesiveness, measured by the collet adhesion test, of greater than 85%.

5. (previously presented) A coating composition other than a sugar-in-oil suspension or a nut butter or nut spread for coating a snack food, the coating composition being in the form of a suspension of particles in a carrier oil; the particles having a mean particle size of less than 50 micrometres and a monomodal particle size distribution, the composition having a solids content of from 20% to 49% (w/w) and containing a free-flow enhancing agent, wherein said composition has an adhesiveness, measured by the collet adhesion test, of greater than 85%.

6. (previously presented) A coating composition according to claim 5 wherein the free-flow enhancing agent is a phosphate.

7. (previously presented) A composition according to claim 1 wherein the particle size distribution is such that the d[0.9] value is less than 250 micrometres.

8. (previously presented) A composition according to claim 1 wherein the mean particle size is less than 50 micrometres and the particle size distribution is such that the $d[0.5]$ value is less than 20 micrometres.

9. (original) A composition according to any one of claims 5 to 8 wherein the $d[0.9]$ value is less than 50 micrometres.

10. (previously presented) A composition according to claim 5 wherein the $d[0.1]$ value is less than 10 micrometres.

11. (original) A composition according to claim 7 wherein the particle size distribution is such that the $d[0.1]$ value is less than 8 micrometres, the $d[0.5]$ value is less than 15 micrometres and the $d[0.9]$ value is less than 25 micrometres.

12. (original) A composition according to claim 8 wherein the particle size distribution is such that the $d[0.1]$ value is less than 5 micrometres, the $d[0.5]$ value is less than 10 micrometers and the $d[0.9]$ value is less than 20 micrometres.

13. (cancelled).

14. (previously presented) A composition according to claim 1 having a viscosity in the range from 30 mPas^{-1} to 200 mPas^{-1} .

15. (previously presented) A composition according to claim 1 which is a coating composition comprising flavoring or seasoning components and optionally diluents or carriers therefor.

16. (original) A coating composition according to claim 15 wherein the flavouring or seasoning components comprise one or more selected from base materials, flavoured base materials, processing aids, acidic base materials, flavours, herbs and spices, flavour enhancers, colours, and artificial sweeteners.

17. (previously presented) A composition according to claim 1 wherein the liquid carrier is liquid at a temperature below 45 degrees C.

18. (original) A composition according to claim 17 wherein the liquid carrier is liquid at a temperature below 30 degrees C.

19. (cancelled).

20. (previously presented) A composition according to claim 1 wherein the components of the composition have been milled together to give the said mean particle size and particle size distribution.

21. (original) A composition according to claim 20 wherein the said components have been milled to give the said mean particle size and particle size distribution using a low shear high impact milling method.

22. (original) A composition according to claim 21 wherein the said components have been milled together in a ball mill.

23. (previously presented) A coating composition according to claim 1 which is free from nuts or nut-derived ingredients.

24. (previously presented) A coating composition according to claim 1 having an adhesiveness, measured by the collet adhesion test described herein, of greater than 90%.

25. (cancelled).

26. (previously presented) A composition according to claim 1 wherein the carrier liquid is an oil selected from palm olein and rapeseed oil.

27. (currently amended) A bread improver composition in the form of a suspension of particles of foodstuff in a carrier liquid, excluding sugar-in-oil suspensions and nut pastes and nut betters; the particles having a mean particle size of less than 100 micrometres and a monomodal particle size distribution whereby the $d[0.5]$ value is less than 100 micrometres and

the d[0.9] value is less than 300 micrometres, wherein said composition contains an enzyme and a free-flow enhancing agent and wherein said composition has an adhesiveness, measured by the collet adhesion test, of greater than 85%.

28. (original) A bread improver composition according to claim 27 which comprises a bread improving agent suspended in an emulsifying oil.

29. (original) A bread improver composition according to claim 28 wherein the emulsifying oil comprises a liquid emulsifier and optionally a vegetable oil.

30. (currently amended) A bread improver composition according to claim 28 or claim 29 wherein the bread improving agent comprises ascorbic acid ~~and optionally an enzyme~~.

31. (previously presented) A food item coated with a composition according to claim 1.

32. (original) A food item according to claim 31 which is a snack food.

33. – 36. (cancelled).

37. (currently amended) A snackfood item coated with a coating composition in the form of a suspension of particles in a carrier oil; the particles having a mean particle size of less than 100 micrometres and a monomodal particle size distribution whereby the d[0.5] value is less than

10 micrometres and the $d[0.9]$ value is less than 300 micrometres, wherein said composition has a solids content of from 15% to 55% (w/w), wherein said coating composition contains a free-flow enhancing agent and wherein said coating composition has an adhesiveness, measured by the collet adhesion test, of greater than 85%.

38. – 40. (cancelled).

41. (previously presented) The coating composition of claim 6, wherein the phosphate is calcium phosphate.

42. (previously presented) The composition of claim 7, wherein the particle size distribution is such that the $d[0.9]$ value is less than 200 micrometres.

43. (previously presented) The composition of claim 8, wherein the mean particle size is less than 20 micrometres.

44. (previously presented) The composition of claim 43, wherein the mean particle size is less than 15 micrometres.

45. (previously presented) The composition of claim 14, having a viscosity in the range from 50 mPas^{-1} to 100 mPas^{-1} .

46. (previously presented) The composition of claim 15, which is a coating composition consisting essentially of flavoring or seasoning components and diluents or carriers therefor.

47. (Currently amended) The composition of ~~claim 25~~ claim 1, wherein the solids content is from 20% to 49% (w/w).

48. (previously presented) The composition of claim 47, wherein the solids content is from 25% to 35% (w/w).

49. (currently amended) The bread improver composition of claim 30, wherein the bread improving agent comprises ascorbic acid and optionally an amylase.